

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

VAWA Upcoming Events

- Italian Canadian Wine Club Competition- Sep. 20, 2006
- See the [BCAWA web pages](#) for further information on club events

Executive List

Pres: Paul Arcand;

arcand4@shaw.ca

PastPres Dave Ewen;

bactionman@hotmail.com

Vice.Pres Jacquelin George;

jgeorge@uniserve.com

Secretary: Ron Thorne; thorner@shaw.ca

Treasurer Dale Vick; mdvick@telus.net

Wine Steward

Pepe Kubon; chateau.pp@gmail.com

Members at Large

Eric Urquhart; ericu@shaw.ca

John McMaster; john@jcmcmaster.com

Deborah McIntyre; blueheron1@telus.net

Future Mini Tastings

Fall

Sep Dry White Table

Oct Dry Red Table

Nov Bordeaux Style Red

Dec N/A

Future Evening Toast

	Wine	Toaster
Fall		
Sep	Morris Rychliwski	Michael Lam
Oct	Dave Pratt	Don Lyster
Nov	John Read	Kim Husband
Dec	Ron Rolleston	Clem Joyce

Thursday, October 12, 2006

Time: 20:00 to 22:00 Hrs

Venue: Scottish Cultural Center
8886 Hudson Street, Vancouver

Door: Members \$10.00
Guests \$12.00

Topic: Pinot Noir Wine Tasting (commercial and hand-made wines)

Speaker: Sam Hauck.

THE NUMBERS GAME – by Dave Ewen

Dave Pratt will supply toasting wine and Don Lyster will give the evening's toast.

Technical Forum

Join Eric Urquhart in the lower level room at 7:15 pm

The Technical Forum is available for the discussion of any and all winemaking problems

MINI-TASTING

Dry Red Table

A red table wine is usually free of residual sugar (under 0.75%), although a well balanced and aged red will have some glycerin and a softness that could be mistaken for "sweetness". Colour may range from light red to garnet, with the tawny edge of a well-matured wine being preferable to the red-purple of a younger wine. Wines should be medium to full bodied, and may be noticeably astringent. Acid 0.4%- 0.6%. Alcohol 11%-13%.

CHRISTMAS MEETING

December 14, 2006

The Christmas meeting this year will feature a presentation by Simon Wosk of Sip Wines. Simon will select and discuss some special (and perhaps unusual) BC VQA wines that he has come across. In order to ensure that an appropriate amount of wine is available, we need an accurate count of those planning to attend. If you wish to attend the Christmas meeting, please check that you are included in the sign-up sheet on the VAWA website at <http://www.vawa.net/xmasmeeting.html>. Signup sheets will also be available at the October and November meetings.

As is our tradition, members bring either appetizers or desserts to the Christmas meeting. Please indicate on the signup sheet whether you'll be bringing an appetizer or dessert, and please take whatever steps you feel necessary to remember to arrive at the meeting with your contribution. (You'd think that last sentence wouldn't be necessary, but)

BOTTLE EXCHANGE. This Christmas meeting will again include an optional Bottle Exchange. For those wishing to participate, please wrap up one of your best wines and ensure that your bottle is labeled with (at least) the name of the winemaker and the type of wine.

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New Winemakers! We have mentors!

Club members have volunteered to be mentors for new winemakers.

E-mail them with any questions you may have.

Duncan Ainslie	dainslie@shaw.ca
Clem Joyce	cjoyce@telus.net
Helmut Berner	hberner@telus.net
Larry McIntyre	blue_heron1@telus.net
Bob Boehm	bbboehm@shaw.ca
Priidu Juurand	priiduj@shaw.ca
Abe Gaitens	agaitens@telus.net
Tom Handley	tom.handley@consulting.fujitsu.com

WHO WANTS TO BE A VINIONAIRE ?

By Dave Ewen

Which procedure listed would you not expect to be done before fermentation of Chardonnay?

1. skin contact
2. cold stabilization
3. juice clarification
4. adjust total acid
5. inoculation with pure yeast culture

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Oct	Kim Husband	Ken Dunn
Nov	Don Lyster	Jim Fanning
Dec	N/A	N/A

The above members are reminded that if they find they will not be able to attend, then it is THEIR responsibility to provide someone to take their place.

OUR MEMBERS RECOMMEND

We have started a new web page called [Our Members Recommend](#). This is intended as a vehicle for VAWA members to share information with each other by recommending commercial wines, winemaking equipment and supplies, winemaking procedures and techniques, winemaking publications, etc.

Wine Quote

Watch out when the auctioneer calls some 19th century wine a graceful old lady whose wrinkles are starting to show through layers of make-up. That means the wine is undrinkable, and some fool will spend \$500 for it.

Robert Parker, quoted in Bottled Wisdom, compiled and edited by Mark Pollman, 1998.

Highlights of the May Meeting

Program: Jacqueline George introduced the main session, "Gadgets and Gizmos".

· Dale Vick brought in a hand-cranked lift that he uses for raising heavy carboys and barrels. The one he bought cost about \$750 and it can lift 500#. He noticed that Princess Auto sells a similar product for about \$300 but was unsure of its lifting capacity.

· John McMaster showed us his compressed air tank which was filled with argon which he uses to fill head space in carboys and barrels. Apparently argon is better than CO2 in that it does not dissolve in wine. He purchased his tank from KMS tools.

· Duncan Ainslie brought in a spray bottle that he fills with a 10% SO2 solution for sterilizing equipment, his sparkling machine for carbonating sparkling wines, and reusable plastic corks from France.

· Priidu Juurand showed us his refractometer for accurately measuring grape sugar levels. They are available at Lee Valley for \$75.

· Dave Ewen showed the audience a wooden hand corker he found in Yorkshire England and a hydrometer/alcohol meter inside a turkey baster.

· Jacquelin George has a terrific gizmo that she was introduced to in Tuscany Italy last year. It was a large square of plywood with four large (non-swiveling) casters fastened underneath. When you flip it over you can put a barrel on it and rotate it easily whether to submerge the bung under wine or to agitate the barrel to stir the lees. She also uses glass marbles to displace wine when she is left with an unwanted headspace. She also brought in a stainless steel cap punch.

· Eric Urquhart brought in a Marsalis specialty wine glass made by Ravenscroft, approx. \$12.50. Eric mentioned that the glass really helps to open the nose of a wine.

· Ron Thorne brought a home-made Counter-flow filler.

· Paul Arcand brought in his Nez du Vin aroma kit that is used to help train people in recognizing wine aromas.

· Ron Rolleston told people about an automated fly sprayer available through Otter Coop.

· Clem Joyce showed everyone the plastic cap punch he uses and a PVC siphon tube, which is capped at one, end and has several cuts along both sides (cut with a band saw).

CLASSIFIED

Winemaking season is not far off, and we're beginning to get new action on the [Classifieds Page](#) of the VAWA website. If you have any winemaking equipment or supplies that you are looking to purchase or sell, let me know and I'll add it to the web page.



DRINKING AND DRIVING

VAWA applauds those who consume responsibly
Complimentary taxi available at events sponsored by VAWA.